Dessert Menu

Available Wednesday - Saturday Lunch & Evening & Sunday Lunch

Homemade Desserts

Chef's Soufflé Of The Day v gf ice cream, homemade shortbread Cava Rosé Organic Masia Salat Penedes NV, Spain	£8.95
Dark Chocolate Torte v gfa salted caramel, toasted hazelnuts, fior di latte ice cream ▼ Taylors 10 Year Old Tawney	£9.25
Tonka Bean Panna Cotta gfa almond tuile, roasted almond puree, red wine poached pear ☐ Riesling Trocken, Ruppertsberger, Germany	£8.50
Baklava Tart v ve df honey glazed fig, vegan pistachio ice cream Chateau Mingets Sauternes, France	£9.50
Chef's Crème Brulee Of The Day v with suitable accompaniments Muscat de Beaumes-de-Venise, France	Price on the Day
Assiette Of Apple v apple tart tatin • apple panna cotta with ginger crumb • spiced apple ice cream Chateau Ramon Monbazillac, France	£8.95

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request gfa dfa v/ve - Please ask for suitable vegetarian/vegan options

2 scoops **£4.50** 3 scoops **£6.50**

Artisan Cheese Platter

choose either 3 or 5 cheeses from our award-winning British artisan selection;

Baron Bigod Brie • Mrs Temple Walsingham Cheese • Cambridge Blue
• 2x Guest Cheese of the day

served with banana bread, artisan crackers, apple, grapes, garlic and apple loose jelly,

Hertfordshire honey v gfa

Taylors LBV Tranes Premium Apple Cider

3 Cheese Platter £11.95 • 5 Cheese Platter £14.95

ve - a vegan cheese platter can be pre-ordered 72hrs in advance, please ask for details